RUTGERS UNIVERSITY GROUP #1

Food Byte

The Restaurant Data Analytics Solution

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Points

This system is to be used by the restaurant management.

Consists of: Management interface to view statistics.

Reco. System
Requirements:
OS- Windows XP or later.
RAM- 2 GB or more.
HDD space- 4 GB available.

Restaurant Data Analytics

Using our restaurant data analytics solution, restaurants can increase the efficiency of daily operations with a central system to track major aspects of restaurant management.









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Inventory Management Solution

Having a detailed Inventory will help us determine the amount of food that we have and the amount of food that we need. It will help avoiding surplus and shortages in inventory. Based on the data and the trend, the solution determines the rate of consumption of ingredients and provides restocking alerts to the manager before they run out.

Trend Analysis Based on Geography

Different regions have different food preferences. Our database will keep track of the sales information of various items and assign a popularity index to each item. This way we can find out which items sell well in a particular area and which items do not.

Employee Management Based on Number of Customers

Our solution keeps track of the number of customers in the restaurant throughout the day. Based on this data, we allocate the number of employees, and their shifts depending on their time preference! Cut down on overheads by employing fewer staff when number of customers are low, and have adequate staff to avoid tricky situations when customers are more.

Item Based Sales Analysis

We aid in analyzing trends in the way various items in the menu sell. We provide statistical analysis on the high and low selling items in a particular region.



*All the above features are displayed on an interface which will be used by the manager.

OTHER NOTES:

Project GitHub link- https://github.com/agangal93/Restaurant-statisctics-management